

INDUSTRIAL USER VISIT REPORT			
Date:	June 5, 2008		Time: 10:20 AM
Industry name:	North Side Foods Corp.		
Address:	2200 Rivers Edge Drive Arnold, PA. 15068-4542		
Contact name(s)	Title	Phone	
Michael L. Brown	Environmental and Safety Coordinator	724-335-2249	
John P. Gallagher	Assistant VP of Operations Arnold Facility	724-335-2306	
Dan Hutchison	Maintenance and Facilities Coordinator		
Persons conducting visit:			
Name	Title	Affiliation	
John Lovell	Pretreatment Coordinator	EPA	
Joseph Ditty	Pretreatment Coordinator	MSANK	
Purpose for visit:	Routine visit during audit of New Kensington pretreatment program.		
Brief facility description:	<p>Facility manufactures pre-cooked pork and turkey sausage (99% of production is pork and 1% turkey). Meat trimmings are ground, seasoned, shaped, cooked, packaged and shipped. Facility operates with two production shifts and a third shift used for facility and equipment clean up. High grease content wastewater is sent to a series of three tanks used to separate the grease. Grease is pumped out of the third tank and sent off site for use in animal feed; separated wastewater is sent to the treatment system. Facility and equipment clean-up wastewater goes to the floor drains and then to treatment. The rods that support the cook belt in the impingement ovens are cleaned in a caustic/water mixture with the spent mixture sent to treatment before discharge to the sewer. Chemical storage tanks are doubled walled with internal sensors for spill prevention. Grease tanks are contained in a walled area sufficient to contain the contents of one tank to prevent spills. Contaminated storm water from the loading docks and the trash area are collected and sent to treatment prior to discharge to the sewer. Treatment consists of screening to remove solids, aeration, polymer and aluminum chloride addition, and dissolved air flotation. Caustic is used to raise the pH and acidic wastewater from the facility is used to lower pH if necessary. Flow and pH are monitored continuously, with the discharge point set up so that the flow cannot exceed 104 gpm; flows higher than that go over a weir and are recycled to the treatment system. Sampling consists of time-proportional composite samples that are taken after treatment and prior to discharge to the sewer. Sanitary wastes are reported to be discharged separately.</p>		
Comments/Findings:	<ul style="list-style-type: none"> Process operations at this facility are not regulated under any categorical 		

	<p>pretreatment standards, and are therefore appropriately regulated through local limits.</p> <ul style="list-style-type: none"> · The sample point appears to include all process wastewater and would therefore be appropriate. · There do not appear to be any problems from a pretreatment program perspective with the treatment and disposal of the caustic cleaning mixture. Continuous monitoring of the pH should provide a check on whether the caustic solution would be a concern in regard to a slug discharge. · The sewer system in Arnold is a combined system, and therefore discharge of the contaminated storm water into the sewer system is a potential concern. Since the facility reports having an NPDES storm water permit, a more appropriate approach might be to prevent the storm water from being contaminated (e.g., cover the areas where the storm water becomes contaminated so that it does not come in contact with the contamination) and then discharge the uncontaminated storm water through the NPDES storm water outfall. Although the discharge from the facility cannot exceed 104 gpm, thereby leveling out the potential peak flow from the facility during storm events, the storm water in the discharge could increase the potential for overflow events in the combined system. The Authority should review the potential impact of the storm water discharge from North Side Foods along with any plans for addressing combined sewer overflows in the area, and take steps to ensure that discharges from the facility do not have an adverse impact on overflows.
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